



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Gaziantep Salad

Antep Salatası



3 medium size tomatoes  
2 long peppers  
1 red pepper  
1 onion  
1 garlic clove  
Half bunch parsley  
7-8 leaves of mint  
1 tsp salt  
For Upper Side:  
2 tbsp pomegranate syrup  
2 tbsp water  
1/2 tsp dried mint  
1/2 tsp sumac  
1/2 flaked red pepper

- # Dice the onion into small pieces and knead these pieces with salt to soften them. Transfer them into a bowl.
- # Add small tomato pieces, small parsley pieces, fresh mint, red and long pepper pieces into the bowl. Mix it.
- # Mix pomegranate syrup with water, dried mint, sumac and red pepper in another bowl. Then, pour this sauce all over the salad.
- # You may serve the salad half an hour later.

**Note:** At the traditional Gaziantep Salad, oil is not added especially.